OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

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Frei João Tinto



To taste Frei João is to experience a living thread of Bairrada winemaking tradition. First established in the 1950s by Caves São João, Frei João has long been a defining expression of the region's indigenous grape varieties. Caves São João is the oldest wine company in Bairrada, forged through enduring relationships with local growers that consistently bring high-quality fruit to the winery's cellar. The red wines are anchored by Baga, Bairrada's signature variety known for its lively acidity, bright fruit character, and firm structure.

The current vintage of Frei João Tinto continues this lineage with a focus on clarity and regional identity. Fermented in stainless steel and aged in concrete tanks, the wine accentuates the pure expression of its blend and the characteristics of the vintage. While younger than the historic library bottles for which the estate is known, it carries the hallmark balance and mineral energy of Bairrada, setting a strong foundation for medium-term development in bottle. Caves São João remains unique in Portugal for its depth of history and commitment to showcasing the region's distinctive red wines.

WHAT MAKES THIS WINE UNIQUE?: Frei João Tinto represents one of the historic wines of Bairrada, produced by Caves São João, the region's oldest wine company. First released in 1959 and among the first wines certified as DOC Bairrada, it blends classic Portuguese varieties to deliver structure, longevity, and a clear sense of place.

GRAPE: 50% Baga, 25% Touriga Nacional and 25% Tinta Roriz

PAIRING SUGGESTIONS: Well suited to roasted or grilled meats, lamb, game dishes, and hearty stews. Also pairs well with aged cheeses and traditional Portuguese cuisine.

VINIFICATION AND AGING: Harvested at the end of September, the grapes undergo fermentation in stainless steel tanks, followed by a 15-day maceration. The wine is aged for four years in concrete tanks, without the use of oak, allowing purity of fruit, structure, and freshness to remain at the forefront.



LOCATION, SOIL, CLIMATE: The vineyards are located in the Bairrada region at approximately 200 feet above sea level. Soils are predominantly clay and limestone. The climate is mild and maritime, with annual rainfall around 31 inches and an average growing-season temperature of 65°F, conditions that favor acidity and long-term aging potential.

TASTING NOTES Deep garnet in color with a complex nose of cassis compote, raspberry, dried fig, pine needle, coffee, and toasted wood. On the palate, expect layered fruit and spice with firm tannins and balanced acidity.

ALCOHOL CONTENT: 13%

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